

精選點心菜譜 Dim Sum Menu

外賣熱線 Takeaway Hotline: 2829 7980

精選點心

Selection of Dim Sum

精選點心 Selection of Dim Sum

魚翅鮑魚灌湯餃(每位/per person) Shark's Fin and Abalone Dumpling in Superior Soup	HK\$ 138.00	南翔小籠包(3件/pieces) Steamed Soup Dumpling filled with Minced Pork	HK\$ 68.00
水晶鮮蝦餃 (4件/pieces) Steamed Shrimp Dumplings	78.00	柚皮蒸鳳爪 Steamed Chicken Feet with Pomelo Skin	68.00
蟹籽甫魚滑燒賣(4件/pieces) Steamed Minced Pork and Shrimp Dumplings with Dried Flatfish Powder topped with Crab Roe	78.00	金蒜芥菜排骨 Steamed Pork Ribs with Green Mustard Leaf and Garlic	68.00
蠔皇叉燒包 (3件/pieces) Steamed Barbecued Pork Buns	68.00	胡椒煎餅(3 件/pieces) Pan-fried Black Pepper Dumplings filled with Minced Pork Bell and Onion	68.00 y
香煎蝦乾鯪魚餅(3 件/pieces) Pan-fried Dace Fish Cake with Dried Shrimp	78.00	鮮竹牛肉球 (3件/pieces) Steamed Minced Beef Ball with Bean Curd Skin	68.00
玉蘭帶子餃(3件/pieces) Steamed Dumpling filled with Scallop, Shrimp, Pork and Vegetable	68.00	紅油炒手(4件/pieces) Minced Pork Dumplings in Spicy Sauce	68.00
金腿蘿蔔絲酥 (3件/pieces) Crispy Turnip Pastry with Yunnan Ham	78.00	蒜香雞絲蝦春卷(3條/pieces) Deep-fried Spring Rolls filled with Shredded Chicken and Shrim	78.00
家鄉鹹水角 (3 件/pieces) Glutinous Rice Dumpling filled with Dried Shrimp and Pork	68.00	原隻鮑魚珍珠雞 (2件/pieces) Steamed Glutinous Rice and Abalone wrapped in Lotus Leaf	78.00

精美點心

Selection of Dim Sum

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竹笙上素粉果(3件/pieces) Steamed Bamboo Fungus Vegetarian Dumplings	HK\$ 68.00
鮮肉生煎包(3 件/pieces) Pan-fried Minced Pork Bun	68.00
生煎鍋貼 (3 件/pieces) Pan-fried Dumpling filled with Minced Pork	68.00
酥皮叉燒餐包 (3件/pieces) Baked Barbecued Pork Buns	68.00
金網鮮蝦腸粉 Steamed Rice Rolls with Crispy Shrimp Roulade	98.00
珍菌榨菜腸粉 Steamed Rice Rolls with Mushroom and Pickled Mustard	78.00
香茜牛肉腸粉 Steamed Rice Rolls with Minced Beef and Coriander Fillings	78.00
蜜汁叉燒腸粉 Steamed Rice Rolls with Barbecued Pork Fillings	78.00

行政套餐

Set Lunch Menu

精美點心組合

Dim Sum Combination

水晶鮮蝦鮫、蟹籽蒸燒賣、蒜香雞絲蝦春卷

Steamed Shrimp Dumpling

Steamed Minced Pork Dumplings topped with Crab Roe Spring Rolls filled with Shredded Chicken and Shrimp

豐料老火湯

Soup of the Day

X0 醬爆蝦球

Stir-fried Prawn with XO Sauce

紅燒石岐軟骨鴿

Deep-fried Crispy Pigeon

山珍海味扒時蔬

Braised Vegetable with Dried Seafood

櫻花蝦蟹肉炒飯

Fried Rice with Sakura Shrimp and Crab Meat

御苑小甜點

Chinese Petits Fours

時令水果盆

Seasonal Fresh Fruit Platter

每位 HK\$390.00 per person 需兩位或以上享用 Minimum order for 2 persons

商務套餐

Business Set Menu

御苑燒味四小碟

Appetizer Sampler

乳豬、叉燒、燒鵝、海蜇

Roasted Suckling Pig , Barbequed Pork Roasted Goose , Jelly Fish

生折蟹肉雞蓉羹

Braised Crab Meat with Minced Chicken in Soup

檸蜜照燒鱈魚扒

Pan-fried Cod Fish Steak with Lemon Honey

魚湯花膠絲泡時蔬

Poached Vegetables with Shredded Fish Maw in Fish Broth

芝士龍蝦煎脆米

Pan-fried Crispy Rice with Lobster and Cheese

美點雙輝

Chinese Petits Fours

時令鲜果盆

Seasonal Fresh Fruit Patter

HK\$1,600.00 for 2 persons (兩位用)

HK\$2,200.00 for 3 persons (三位用)

HK\$3,000.00 for 4 persons (四位用)

甜品

Desserts

迷您蛋撻 (3件/pieces) Baked Egg Custard Tartlets	HK\$ 48.00
黑白芝麻凍糕 (3 件/pieces) Chilled Black Sesame Coconut Cream Pudding	48.00
古法馬拉糕 Steamed Traditional Sponge Cake	48.00
花生糯米糍(3件/pieces) Glutinous Rice Ball stuffed with Peanut and White Sesame	48.00
家鄉棗皇糕(3件/pieces) Steamed Red Date Puddings	48.00
每·	位 PER PERSON
千禧陳皮紅豆沙 Sweetened Red Bean Cream flavoured by Dried Tangerine Peel	58.00
香芒凍布甸 Chilled Mango Pudding	48.00
楊枝凍甘露 Chilled Sago Cream with Mango and Pomelo	58.00
生磨杏仁茶 Sweetened Almond Soup	58.00
自家製龜苓膏 (熱/凍) Homemade Turtle Herbal Jelly (Hot/ Cold)	88.00
冰花燉官燕 Double-boiled Sweetened Supreme Bird's Nest Soup	498.00

御苑假日點心 🌹

Imperial City Dim Sum for Holidays

Imperial City Dim Sum for Holid	ays	
精美點心		
魚翅鮑魚灌湯餃 (每位) Shark's Fin Dumpling in Soup with Abalone (per person)	\$138 []
水晶鮮蝦餃 Steamed shrimp Dumplings "Har Gau"	\$78 []
蟹籽甫魚滑燒賣 Steamed Minced Pork and Shrimp Dumplings with Dried Flaffish Powder tonged with Crab Roe	\$78 []
蠔皇叉燒包 Steamed Barbecued Pork Buns	\$68 []
酥皮叉燒餐包 Baked Barbecued Pork Buns	\$68 []
竹笙上素粉果 Steamed Bamboo Fungus Vegetarian Dumplings	\$68 []
柚皮蒸鳳爪 Chicken Feet with Pomelo Skin	\$68 []
金腿蘿蔔絲酥 Crispy Turnip Pastry with Yunnan Ham	\$78 []
蒜香雞絲蝦春卷 Spring Rolls filled with Shredded Chicken and Shrimp	\$78 []
鮮竹牛肉球 Steamed Minced Beef Ball with Bean Curd Skin	\$68 []
家鄉鹹水角 Glutinous Rice Dumplings with Dried Shrimp and Pork	\$68 []
原隻鮑魚珍珠雞 Steamed Glutinous Rice with Abalone in Lotus Leaf	\$78 []
紅油炒手 Minced Pork Dumplings in Spicy Sauce	\$68 []
香煎蘿蔔糕 Pan-fried Tumip Cake	\$60 []
玉蘭帶子餃 Steamed Dumpling filled with Scallop, Shrimp, Pork and Vegetable	\$68 []
香煎蝦乾鯪魚餅 Pan-fried Dace Fish Cake with Dried Shrimp	\$78 []
金蒜芥菜排骨 Steamed Pork Ribs with Green Mustard Leaf and Garlic	\$68 []
南翔小籠包 Steamed Soup Dumpling filled with Minced Pork	\$68 []
生煎鍋貼 Pan-fried Dumpling filled with Minced Pork	\$68 []
鮮肉生煎包 Pan-fried Minced Pork Bun	\$68 []
胡椒煎餅 Pan-fried Black Pepper Dumplings filled with Minced Pork Belly and Onion	\$68 []
生滾粥品		
荔灣艇仔粥 (碗) Cuttlefish and Mixed Meat Congee (Bowl)	\$78 []
皮蛋瘦肉粥 (碗) Pork and Preserved Egg Congee (Bowl)	\$78 []
生滾海鮮粥 (碗) Seafood Congee (Bowl)	\$88 []
瑤柱雞球粥 (碗) Conpoy and Chicken Congee (Bowl)	\$78 []
香滑鮑魚雞粥 (碗) Abalone and Chicken Congee (Bowl)	\$98 []

檯號:

特色小食 即蒸腸粉 糖心皮蛋酸薑 金網鮮蝦陽粉 \$88 [] \$98 [] Preserved Duck Egg with Pickled Ginger Crispy Rice Rolls with Shrimps 米椒伴木耳 珍菌榨菜陽粉 \$98 [] \$78 [] Steamed Rice Rolls with Mushroom and Pickled Mustard Black Fungus tossed with Chilli 蒜泥黃瓜 香茜牛肉腸粉 \$78 [] \$98 [] Cucumber tossed with Garlic Rice Rolls with Minced Beef 蜜汁叉燒腸粉 蒜泥白肉 \$178 [] \$78 [] Pork with Garlic & Chilli Sauce Rice Rolls with Barbecued Pork 雞絲粉皮 XO醬炒腸粉 \$118 [] \$88 [] Chicken with Bean Jelly & Peanut Sauce Stir-fried Rice Roll with XO Chilli Sauce 花雕醉雞 \$188 [] Chicken in Chinese Yellow Wine 陳醋海蜇頭 粉、麵、飯 \$158 [] Jelly Fish with Aged Vinegar 豉油皇海鮮炒麵 \$218 [] 五香鴨舌 \$178 [] Pan Fried Noodles with Seafood in Supreme Sov Sauce Marinated Duck Tongue with Five-spice 龍芽肉絲煎香麵 \$218 [] Pan Fried Noodles with Shredded Pork and Sprout 川味口水雞 \$188 [] Chicken in Chilli Oil Sauce 雪菜火鴨絲湯米(碗) \$88 [] Roasted Shredded Duck and Preserved Vegetable with Rice 七味脆豆腐 \$98 [] Vermicelli in Soup 魚片魚蛋湯河粉(碗) Crispy Bean Curd \$88 [] 瑞士汁雞中翼 Fish Ball and Sliced Fish Cake with Rice Noodles in Soup \$88 [] Chicken Wings in Sweetened Soya 乾炒牛肉河 \$218 [] 蘿蔔炆牛雜 Stir Fried Flat Rice Noodles with Beef and Bean Sprouts in Soy Sauce \$128 [] Beef Internal with Turnip 鮑汁金菇瑤柱炆伊麵 \$198 [] Braised E-fu Noodles with Conpoy and Golden Mushroom in 黑松露鮮菌素鵝 \$158 [] Deep-fried Bean Curd Sheet rolled with Wild Mushroom and Black Truffle 薑葱叉燒撈粗麵 \$218 [] 港式煎釀三寶 Braised Egg Noodles and Barbecue Pork with Spring Onion and Ginger \$88 [] Pan-fried Bean Curd, Eggplant & Capsicum 桂花瑤柱蟹肉炒米粉 \$218 [] Pan Fried Rice Vermicelli with Conpoy and Crab Meat 咖喱魚蛋豬皮 \$88 [] Curry Sauce with Fish Ball & Pig Skin 太極鴛鴦飯 \$258 [] Fried Rice with Shrimp and Shredded Chicken in Duo Sauce 椒鹽九肚魚 \$168 [] Crispy Bombay Duck Fish with Salted Chilli 櫻花蝦海鮮炒飯 \$218 [] Fried Rice with Assorted Seafood and Sakura Shrimp 咸菜胡椒豬肚 \$88 [] Pork Tripe with Pickled Mustard Green, Pepper 粒粒貴妃泡飯 \$238 [] Poached Rice with Assorted Seafood and Vegetable in Superior Soup 豬腳薑甜醋 \$88 [] Marinated Pork Trotters & Ginger in Sweet Vinegar 鳳爪排骨煲仔飯 \$88 [] 家鄉錦鹵雲吞 \$138 [] Deep Fried Wonton with Sweet and Sour Sauce 北菇雞球煲仔飯 \$88 []

經手人:

		甜品	ı.		
迷您蛋撻 Baked Mini Egg Tartlets	\$48 []	陳皮紅豆沙 Sweetened Red Bean Cream flavoured by Dried Tangerine Peel	\$58 []
黑白芝麻凍糕 Chilled Black Sesame Coconut Cream Pudding	\$48 []	楊枝凍甘露 Chilled Sago Cream with Mango and Pomelo	\$58 []
古法馬拉糕 Steamed Traditional Sponge Cake	\$48 []	生磨杏仁茶 Sweetened Almond Soup	\$58 []
花生糯米糍 Glutinous Rice Ball stuffed with Peanut and White Sesame	\$48 []	家鄉賽皇糕 Warm Red Date Puddings	\$48 []
香芒凍布甸 Chilled Mango Pudding	\$48 []	北海道奶凍 Chilled Fresh Milk Pudding	\$48 []
香滑豆腐花 Sweetened Bean Curd	\$48 []	自家製龜苓膏 (凍或熱) Homemade Turtle Herbal Jelly (Hot or Cold)	\$88 []

Clay Pot Rice with Chicken and Mushroom



迷您蛋撻 (3件/pieces)

Baked Egg Custard Tartlets \$48

家鄉 囊 皇 糕 (3件/pieces)

Steamed Red Date Puddings

\$48

黑白芝麻凍糕 (3件/pieces)

Chilled Black Sesame Coconut Cream Pudding

\$48

花生糯米糍 (3件/pieces)

Glutinous Rice Ball stuffed with Peanut and White Sesame \$48

古法馬拉糕

Steamed Traditional Sponge Cake

\$48

北海道鮮奶凍

Chilled Fresh Milk Pudding

\$48

香芒凍布甸

Chilled Mango Pudding \$48

千禧陳皮紅豆沙

Sweetened Red Bean Cream flavoured by Dried Tangerine Peel \$58

楊枝凍甘露

Chilled Sago Cream with Mango and Pomelo \$58

生磨杏仁茶

Sweetened Almond Soup \$58

自家製龜苓膏 (凍或熱)

Homemade Turtle Herbal Jelly (Hot or Cold) \$88

冰花燉官燕

Double-boiled Sweetened Supreme Bird's Nest Soup \$498